



THE ORANGE
A C A D E M Y

Chef & Allround Programs




Planned by The Orange Academy

Our Mission

Is to facilitate **personal and professional** growth through cultural immersion, fostering global understanding, and equipping students with the skills they need to thrive in an interconnected world



What do we do?

-  Empower students to pursue their dreams
-  Provide exceptional internships and coaching
-  We bridge the gap between aspiring interns and renowned hotels and restaurants



unique internship approach

**we put together the best
ingredients to shape interns
into their dream careers**



01

Tailored Internship Program

internship experiences that are uniquely designed for each student; ensuring the program aligns perfectly with student's goals; student-centric approach

02

Effortless Organization

handle all the arrangements, making the entire internship journey hassle-free for students from the moment they arrive; taking care of logistics; managing the practical details

03

Coaching and Support

personal and professional growth through coaching sessions and development on all fronts; helping students to make positive impact and lasting impressions during the program

04

Proactive follow-up

prioritize the success of our students and their overall experience; monitoring student's development and achievements

05

Comprehensive housing and support

taking care of all the students' housing needs and provide everything necessary for a comfortable stay



What we offer



Official Internship in The Netherlands
Professional Course in Sofia



Free Stay at The Orange Academy Apartments
Weekly Financial Support of up to 120€



Covered travel expenses and Airport pick-up

Free Gym, Netflix, Museum Card

Official European Certification



1360 Hours of Practical Internship

Secured Job Spot after Graduating the Course

Requirements

- To be 18+ years old
- Have European Citizenship or a valid VISA
- English Level B1-B2
- High School Diploma
- Ability to follow standardized recipes
- Knowledge of food and beverage preparations
- Good Communication Skills
- Be Motivated to Learn



Job Guarantee

After successful completion of the All Round Course you have the opportunity for a Job Offer right away. Starting salary is at **2100EUR**



HOW TO GET CERTIFIED?



Complete your Workbook Assignments
Complete 1360 Practical Internship Hours
Successfully pass the Professional Course

How long is the program?



The Orange Academy Internship Programs are up to **12 Months**

Do I get financial support?



Yes, you can get up to **120€** in financial support **per week**

Where to stay?



You will stay at **The Orange Academy Apartments** in The Netherlands, they are modern apartments with shared living for all our interns.

A blurred office interior with people working at desks and large windows. The scene is brightly lit with natural light from the windows and warm, circular pendant lights. The office has a modern, open-plan feel with wooden desks and chairs. The text "Internship Locations" is overlaid in the center in a large, white, sans-serif font. In the bottom right corner, there is a solid orange rectangular graphic element.

Internship Locations



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CARNAL

RAW PASSION

“We believe in The Orange Academy as **successfully partnership** to grow with. We educated many student from around Europe in our **international** team and we believe in the concept of educating young talent to develop with.”





“The Orange Academy truly understands our needs and values, making the partnership a win-win for both. We are grateful for the talents they brings us, solving the HR gap between quality talent and our needs.”





“Partnering with The Orange Academy. We have gained passionate and skilled interns. Some of whom **becoming exceptional long-term employees** bringing value to our customers and business for years to come”



Success Story Chiara



**intern turned to
full time
exceptional chef
at Puur Van
Wijck
Restaurant**



Examples of Successful Students

Puur Van Wijck restaurant in Maastricht was created by Jaap Van Wijck a Michelin StarChef, where Chiara finished her 9 months internship program. She has now secured a permanent position as a Chef there. We're delighted to see her thriving and enjoying her journey in the Netherlands. Chiara's success story highlights the incredible outcomes of our internship program and the opportunities it provides for long-term career growth.

Success Story Francesco



**intern turned to
full time Shift
Leader at
Westcord Hotel**



Examples of Successful Students

We're proud to share that Francesco has successfully finished his 9 months internship program and has now secured permanent employment as a Shift Leader at West Cord Hotel on Vlieland. The Orange Academy arranged all the organizational aspects of the internship, the program, coaching, and travel as well as making sure Francesco successfully ends his internship and builds up his career in hospitality. This success story showcases the value of our partnership in nurturing talent and creating lasting employment opportunities.



Read more about the programs at



theorangeacademy.com

Talk to us directly



Luana Scarafile



+39 353 360 0772



hello@theorangeacademy.com



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